*Western Sydney Region RTO*

Updated Advice for Schools Delivering Hospitality in 2010.

The new Hospitality syllabus, approved in 2008, allows schools in our RTO to deliver up to three qualifications. Not all schools can deliver all qualifications with their current resources. The following table gives a brief outline of the content of the associated courses and resource requirements.

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|  | **Hospitality –Cafe Skills** | **Hospitality – Multi-skilling** | **Hospitality – Kitchen Operations** |
| **Qualification** | Cert II Hospitality SIT20207 (Cafe Skills) | Cert II Hospitality SIT20207 (Multi-skilling) | Cert II Hospitality SIT20307 (Kitchen Operations) |
| **Schools which currently have the resources to deliver – based on recent Hospitality audit** | All High Schools in the Region | Model Farms, Plumpton, Windsor, Cambridge Park, Crestwood, Doonside, Glenwood, St Clair, The Hills Sports, Macarthur Girls, Richmond, St Marys, Winmalee. | Greystanes, Wyndham College. |
| **Extra resources needed** | See separate document | See separate document | See separate document |
| **Content** | Entry level units including *Serve Food and Beverage to Customers, Prepare and Serve Espresso Coffee, Apply Hospitality Skills in The Workplace.* | Includes three Commercial Cookery units. | Mostly Commercial Cookery. |
| **Pathways** | Provides entry level training. Would be most useful to the majority of students seeking work in the industry but not aiming to become first class chefs. | Provides the entry level training and an introduction to commercial cookery. | Provides credit towards Commercial Cookery streams of the Hospitality Training Package. |
| **Is cooking included?** | Yes – but students are not assessed on the cooking but on the context. | Yes – qualification for three units of competency included. | Yes |